

MAKE YOUR OWN PAVLOVA

BLUEY INSPIRED PAVLOVA RECIPE BY

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JUST LIKE
BLUEYS!



INGREDIENTS

- 6 Large Eggs 12oz
- 350g Golden Caster Sugar
- ½ tsp Cream of Tartar

TO FINISH

- 300ml Double Cream 11oz
- 1 tsp Vanilla Extract
- Strawberries and Kiwis (peeled and chopped) and more of your favourite fruit.

ADD A
SELECTION
OF YOUR
FAVOURITE
FRUIT SUCH AS
BLUEBERRIES
OR MANGO!



METHOD

248 F / 284 F

1. Oven on to 120C fan/140C. Line a baking tray with parchment paper.
2. Separate the egg whites into a bowl then add the cream of tartar.
3. Using an electric whisk, beat the egg whites until foamy and doubled in size.
4. Add the sugar a tablespoon at a time, whisking well between each spoonful. Once all the sugar is incorporated, whisk until thick, glossy and you can tip the bowl upside down over your head without it falling out.
5. Tip the Bluey-tastic meringue onto the prepared tray and spread into a circle (roughly 10 inches) then use the back of a tablespoon to drag the meringue up from the base to create a vertical ribbed pattern.
6. Bake for 20 minutes then turn the oven down to 80C fan/100C and bake for a further 176 F / 212 F 60 minutes.
7. Once baked, turn off the oven and prop open the door with a wooden spoon then leave to cool in there for a few hours or overnight.
8. Whisk the double cream and vanilla extract until stiff peaks. Spread over the top of the pavlova and sprinkle on the fruit. Enjoy!



BLUEY